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**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
(Not for submission under 37 CFR 1.99)

Application Number	10787253
Filing Date	2004-02-26
First Named Inventor	David D. Ladd
Art Unit	N/A
Examiner Name	N/A
Attorney Docket Number	101312-0011

**U.S. PATENTS**

Examiner Initial*	Cite No	Patent Number	Kind Code <sup>1</sup>	Issue Date	Name of Patentee or Applicant of cited Document	Pages, Columns, Lines where Relevant Passages or Relevant Figures Appear
	1	6555154		2003-04-29	Jones et al.	
	2	7094437		2006-08-22	Solorio et al.	
	3	5394705		1995-03-07	Torli et al.	
	4	5948456		1999-09-07	Jones et al.	
	5	6214394		2001-04-10	Beer	
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9	6436454		2002-08-20	Cox et al.	
10	6510890		2003-01-28	Paskach et al.	

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**U.S.PATENT APPLICATION PUBLICATIONS**

Examiner Initial*	Cite No	Publication Number	Kind Code <sup>1</sup>	Publication Date	Name of Patentee or Applicant of cited Document	Pages, Columns, Lines where Relevant Passages or Relevant Figures Appear
	1	20050008754		2005-01-13	Sweeney et al.	
	2	20060013924		2006-01-19	Jones et al.	
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8	20060115573		2006-06-01	Singer et al.	
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11	20060105083		2006-05-18	Brooker et al.	
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19	20070092623		2007-04-26	Shimizu et al.	
20	20060029710		2006-02-09	McPherson et al.	

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#### FOREIGN PATENT DOCUMENTS

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	1	WO 2005/077200			2005-08-25	Jones et al.		<input type="checkbox"/>
	2	WO 02/094035			2002-11-28	Koss et al.		<input type="checkbox"/>
	3	ES2194558			2003-11-16	Ricardo Ros Sanmartin		<input type="checkbox"/>
	4	WO 02/085130			2002-10-31	Dubois, et al.		<input type="checkbox"/>
	5	KR20010076086			2001-08-11			<input type="checkbox"/>

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1	Clark, J.P., Developments in food freezing, Food Technology, (2002), 56 (10) 76-77 ISSN: 0015-6639.	<input type="checkbox"/>
2	Davies, F.S. et al., Gibberellic acid, fruit freezing, and post-freeze quality of 'Hamlin' oranges, HortTechnology, (2006), 16 (2) 301-305, 11 ref. ISSN: 1063-0198.	<input type="checkbox"/>
3	Yu Baoning, Application of liquid nitrogen freezing technology in production of ice cream, Food and Machinery, (2002), No. 3, 25-26, 4 ref. ISSN: 1003-5788.	<input type="checkbox"/>
4	Cal-Vidal, J. et al., Sorption kinetics of freeze-dried passion fruit juice. In 'Engineering and food. Vol. 1. Engineering sciences in the food industry' G[see FSTA (1986) 18 G4E13]. (1984), pp. 509-518, 9 ref.	<input type="checkbox"/>
5	Buchmuller, J., Liquid nitrogen - a versatile refrigerating agent for the confectionery industry. CCB Review for Chocolate, Confectionery and Bakery, (1981), 6 (1) 5-8, 4 ref.	<input type="checkbox"/>
6	Gomez-Pastrana Rubio, J. M., [Liquid nitrogen in the ice cream industry.] Alimentacion Equipos y Tecnologia, (2002), 21 (169) 39-43 ISSN: 0212-1689.	<input type="checkbox"/>
7	Taylor, R. I., A new cryogenic process for the food industry. Institution of Chemical Engineers Symposium Series, (1984), No. 84, 231-240.	<input type="checkbox"/>
8	Seftalioglu, Funda et al., The stability of aspartame in frozen milky desserts during storage, Doga: Turk Tarim ve Ormancilik Dergisi (1992), 16(4), 803-9 CODEN: DTOSEO; ISSN: 1010-7649.	<input type="checkbox"/>
9	Kebary, K. M. K. et al., Improving viability of bifidobacteria and their effect on frozen ice milk. Egyptian Journal of Dairy Science, (1998), 26 (2) 319-337, 46 ref. ISSN: 0378-2700.	<input type="checkbox"/>
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11	Modular cryogenic freezer tunnel. Food Engineering International, (1985), 10 (March) 52.	<input type="checkbox"/>

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12	Keller, S. E. et al., Formulation of aspartame-sweetened frozen dairy dessert without bulking agents, Food Technology (Chicago, IL, United States) (1991), 45(2), 102, 104, 106 CODEN: FOTEAO; ISSN: 0015-6639.	<input type="checkbox"/>
13	Beck, Kark M., Dietetic frozen-dessert formula, Ice Cream Trade Journal (1958), 54(No. 4), 84 CODEN: ICTJAM; ISSN: 0096-2031.	<input type="checkbox"/>
14	Merin, U. et al., Structural stability of fresh and frozen-thawed 'Valencia' (C. sinensis) orange juice. Journal of Food Science, (1984), 49 (6) 1489-1493, 1512.	<input type="checkbox"/>
15	Bonenko, Zh. N. et al., [Quick-frozen natural apple juice in plastics packs.] Konservnaya i Ovoshchesushil'naya Promyshlennost', (1983), No. 9, 19-20.	<input type="checkbox"/>
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